COMTÉ TASTING LOG

Like wine, each wheel of Comté is unique, depending on its pastures of origin, the season of production, the time spent aging, and the unique style of the affineur, or cellar master. Regular tasting is important for assessing and maintaining quality at the store level, as well as for determining individual flavor preferences. Use this log to evaluate Comté when receiving new shipments and when rotating stock, or use it as a tool for developing a skilled palate.

Tasting Date	Comté (Age & Affineur)	Appearance	Smell	Texture	Taste	Overall Impressions

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